

## AMENDMENT TO THE SPECIFICATION

Consequent with the proposed drawing changes, please make the following changes to the specification:

Page 4, paragraph 8:

Table I FIG. 4 lists the various potential commercial scallops, all of which may be included within various embodiments of the present invention.

Page 4, paragraph 9:

FIG. 4 FIG. 5 demonstrates the breaking of Atlantic sea scallops (a) to simulate the cooked appearance of lump crab meat in the plate on the right and regular crab meat in the plate on the left in (b).

Page 7, paragraph 2:

Thus for crustaceans, I have deduced that the taste of the crab-meat from a region of the world is a reflection of the mollusks upon which the crustacean feeds (e.g., Maine lobsters – Atlantic sea scallops). See Table I FIG. 4 for a listing of potentially commercial scallops.

Page 7, paragraph 7:

FIG. 4 FIG. 5 demonstrates the results that can be achieved using such methods. FIG. 4(a) FIG. 5(a) shows the form of a typical Atlantic sea scallop, and FIG. 4(b) FIG. 5(b) shows the results of breaking these scallops so that they simulate the cooked appearance of lump crab meat in the plate on the right and regular crab meat in the plate on the left.